

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	MAIN GALLEY	26	0	Yes
TWO LIGHTLY SOILED DISHES WERE FOUND STORED AS CLEAN.				
<b><u>Corrective Action:</u> All dishes have been checked and washed. No other soiled dishes have been found.</b>				
2	MAIN GALLEY	27	0	No
THE VENTILATION HOOD IN THE HOT GRILL AREA WAS SLIGHTLY SOILED WITH A GREASE RESIDUE.				
<b><u>Corrective Action:</u> All ventilation hoods in Main Galley have been and will be under increased supervision in the future. It has been addressed to all crew involved.</b>				
3	MAIN GALLEY	21	0	No
THE VENTILATION HOODS IN THE MAIN GALLEY HAD SOME LOOSE SEALANT AND LOOSE PROFILES WHICH MADE CLEANING				
<b><u>Corrective Action:</u> Repair request for the sealant has been already submitted and completed. Loose parts have been already re-installed.</b>				
4	CREW GALLEY	21	0	No
THE VENTILATION HOOD OVER THE GRILL AREA HAD SOME LOOSE PROFILES MAKING CLEANING DIFFICULT.				
<b><u>Corrective Action:</u> Repair request for the profiles was done and loose profiles have been re-installed.</b>				
5	CREW GALLEY	22	2	No
THE SPRAY ARM ON THE FINAL RINSE ARM HAD ONE CLOGGED NOZZLE.				
<b><u>Corrective Action:</u> Corrected</b>				
6	POOL BAR	08	1	No
THE BACKFLOW PREVENTER ON THE CARBONATOR HAD A CONTINUOUS LEAK.				
<b><u>Corrective Action:</u> Corrected</b>				
7	INTEGRATED PEST MANAGEMENT	*	0	No
THE INTEGRATED PEST MANAGEMENT PLAN IS VERY COMPREHENSIVE AND WELL MAINTAINED. THE PLAN COULD BE VIEWED AS MODEL FOR OTHER VESSELS.				
8	PROVISIONS	15	0	Yes

THREE HALF GALLON CONTAINERS OF WHOLE MILK FROM AN UNAPPROVED SOURCE WERE STORED IN THE WALK-IN COOLER. FLUID MILK AND MILK PRODUCTS SHALL BE OBTAINED FROM SOURCES THAT COMPLY WITH GRADE (A) STANDARDS AS SPECIFIED

**Corrective Action: It has been addressed to CCI and purchasing department needs to take relevant action. We also attach a relevant Memorandum text notice that we have received from CDC (Chief Dave Forney) and it is self-explanatory and it reads:**

To all:

During the past weekend, our USPHS inspectors identified several vessels that were provisioning dairy products from St. Thomas Dairies (Trans-Caribbean Dairy Corp). This is a reminder that milk from this plant is NOT Grade A milk, and therefore its use on the vessel would not be in compliance with Section 7.3.2.1.6 "Fluid milk and milk products shall be obtained from sources that comply with Grade A standards as specified in law." This is a critical violation that may result in a 5 point deduction during an operational inspection.

We have confirmed with the U.S. FDA that this dairy is not in compliance with their Grade A standards, and that during recent inspections violations were identified that resulted in warning letters issued to the dairy.

Please forward this information to the appropriate procurement or provision staff.

Dave Forney, Chief

Vessel Sanitation Program

CDC, USPHS

4770 Buford Hwy, NE, Mailstop F16

Atlanta, GA 30341-3724

[DForney@cdc.gov](mailto:DForney@cdc.gov)

(770) 488-7333

9	LIDO GALLEY	21	0	No
---	-------------	----	---	----

THE SEAL ON THE DOOR OF THE HOT HOLDING UNIT WAS SPLIT.

**Corrective Action:**      **Corrected**

10	LIDO GALLEY	22	2	No
----	-------------	----	---	----

THE DATAPLATE ON THE DISHWASH MACHINE DID NOT LIST THE CONVEYER BELT SPEED.

THE SPRAY PATTERN OF THE FINAL RINSE ARM DID NOT COMPLETELY COVER THE PLATE SURFACE AS THE PLATE PASSED THROUGH THE MACHINE. TEMPERATURES TAKEN AT THE PLATE SURFACE DID NOT REACH 160°F, HOWEVER THE TEMPERATURE OF THE WATER AS MEASURED BY THE GAUGE AND A THERMOMETER HELD DIRECTLY IN THE SPRAY REACHED 180°F.

**Corrective Action:**      **We replaced the nozzles arm with new ones from spares but the result was same. We fabricated new arm with 5 nozzles instead of 3. Now the plates are reaching temperatures of 170-172 Degree F. Hobart will need to be informed also. Please see also attached photos.**

11	LIDO BUFFET	15	0	Yes
----	-------------	----	---	-----

THE HALF PINT WHOLE AND SKIM MILK CONTAINERS AND THE BULK MILK IN THE MILK DISPENSERS WERE OBTAINED FROM AN UNAPPROVED DAIRY.

**Corrective Action:**      **Same as indicated on topic #8.**

12	THE GRILL	27	0	No
----	-----------	----	---	----

THE GREASE DRIP PAN FOR THE GRILL WAS SOILED WITH OLD GREASE AND FOOD RESIDUE.

**Corrective Action:**      **The grease drip pan and supervision will be increased in the future. It has been addressed to all crew involved.**

13	AQUA SPA GRILL	27	0	No
----	----------------	----	---	----

THE GREASE DRIP PAN FOR THE GRILL WAS SOILED WITH OLD GREASE AND FOOD RESIDUE.

**Corrective Action:**      **The grease drip pan and supervision will be increased in the future. It has been addressed to all crew involved.**

14	POOLS AND SPAS	09	0	Yes
----	----------------	----	---	-----

THE FREE CHLORINE RESIDUAL IN THE MAIN POOL AS MEASURED BY THE INSPECTOR WAS 0.72 PPM AND THEN 0.56 PPM. THE ENGINEER OBTAINED A MEASUREMENT OF 1.20 PPM. A THIRD TEST WAS TAKEN BY THE INSPECTOR USING THE FREE CHLORINE RESIDUAL TABLETS USED BY THE ENGINEER AND OBTAINED A MEASUREMENT OF 1.14 PPM.

THE FREE CHLORINE RESIDUAL IN THE HYDROPOOL, WHICH IS MAINTAINED AS A SPA, AS MEASURED BY THE INSPECTOR WAS 2.19 PPM. THE ENGINEER OBTAINED THE FOLLOWING RESULTS: 2.49 PPM, 3.73 PPM, AND 3.57 PPM.

AS PER THE CHIEF ENGINEER, THESE POOLS WERE CLOSED DUE TO THE DISCREPANCY IN THE TEST RESULTS.

**Corrective Action:**      **Calibration test kit and different type of tablets ordered PO#: 5900-1852-CS3 .We are using now temporarily for all relevant measurements the Hach manual test kit.**

CONSTELLATION

**DETAILS OF INSPECTION VIOLATIONS**

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
-----	----------	------	--------	----------------------

15	POTABLE WATER	06	2	No
----	---------------	----	---	----

THE HALOGEN ANALYZER CHART RECORDER CHARTS FOR THE UPPER AND LOWER LOOPS HAD A RANGE OF 0-100 PPM FOR 11/15-20/2003.

**Corrected**

THE FOLLOWING WAS FOUND DURING THE REVIEW OF THE UPPER LOOP CHARTS: ON 9/2 THE CHART WAS LEFT ON THE RECORDER FOR AN EXTRA HOUR; THERE WAS NO CHART FOR 9/1; ON 8/31 THE CHART WAS LEFT ON THE RECORDER FOR AN EXTRA SIX HOURS; ON 8/29 THE CHART WAS LEFT ON THE RECORDER FOR AN EXTRA FOUR HOURS.

THE FOLLOWING WAS FOUND DURING THE REVIEW OF THE LOWER LOOP CHARTS: THERE WERE TWO CHARTS DATED 9/14 AND NO CHART FOR 9/13; AUGUST INSTEAD OF SEPTEMBER WAS WRITTEN ON ONE CHART; JUNE INSTEAD OF SEPTEMBER WAS WRITTEN ON ONE CHART; ON 8/29 THE CHART WAS LEFT ON THE RECORDER FOR AN EXTRA FOUR HOURS.

**Responsibilities reassigned for this matter as follows: From now and then only Staff Captain and Sanitation Engineer has to be dealt with chart recorders in the Bridge.**

16	POTABLE WATER	08	1	No
----	---------------	----	---	----

POTABLE WATER FILLING FAUCETS WERE FOUND AT THE AFT POOL PUMP AREA, THE FORWARD POOL PUMP AREA, AND THE

BUNKER CHLORINATION STATION WITHOUT THE APPROPRIATE BACKFLOW PROTECTION.

Corrected

17    **POTABLE WATER**

08

1

No

FREE CHLORINE RESIDUAL AND PH TESTS WERE NOT PERFORMED PRIOR TO BUNKERING

Corrected



Mvc-006f.jpg



Mvc-007f.jpg